



2022 年福布斯旅遊指南四星榮譽
Celebrating Forbes “Four-Star” Achievement in the Year of 2022
福布斯午餐
Forbes Luncheon Menu

涼拌烏筍、雞絲粉皮
蘿蔔絲酥餅

Chilled Green Bamboo Shoot, Shredded Chicken Tossed with Bean Jelly,
Deep-fried Turnip Cake

鶴湖蟹影

(香港旅發局美食之最大賞-金獎名菜)

Wok-fried Crabmeat and Rock Lobster with Salted Egg Yolk on Rice Crackers
[Hong Kong Tourism Board’s “Best of the Best Culinary Awards”- Gold with Distinction Award]
Dourthe, Grands Terroirs, Bordeaux Blanc, Bordeaux, France 2020

海鮮酸辣羹

Hot and Sour Soup with Beef and Assorted Seafood

珍菌有機菜苗

Poached Organic Vegetables with Assorted Mushrooms

蔥油開洋拌麵

Braised Noodles with Dried Shrimp, Spring Onions and Leeks

驢打滾

Glutinous Rice Flour Dumplings with Red Bean Paste

港幣 HK\$420 per person 每位

港幣 HK\$490 per person with wine pairing 已包括配酒

(兩位起 Minimum for two persons)

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff.

另加一服務費。

The price is subject to 10% service charge.

此套餐不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。

Menu cannot be used in conjunction with other promotional, discount offer, and discounted Royal Garden gift cards.



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福布斯晚餐
Forbes Dinner Menu

蔥油海蜇頭、涼拌烏筍、無錫脆鱔、水晶羊肉
Jellyfish Tossed with Scallion, Chilled Green Bamboo Shoot,
Crispy Eel in Honey, Mutton Terrine

鶴湖蟹影

(香港旅發局美食之最大賞-金獎名菜)

Wok-fried Crabmeat and Rock Lobster with Salted Egg Yolk on Rice Crackers
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文思豆腐羹配芝麻薄餅

(香港旅發局美食之最大賞-金獎名菜)

Shredded Bean Curd Soup with Pan-fried Spring Onion Cake
[Hong Kong Tourism Board’s “Best of the Best Culinary Awards”- Gold with Distinction Award]

左右逢魚

(香港旅發局美食之最大賞-金獎名菜)

Deep-fried Garoupa Fillet with Savory Crisbean / Stir-fried Garoupa Fillet with Wild Mushrooms
[Hong Kong Tourism Board’s “Best of the Best Culinary Awards”- Gold with Distinction Award]
Giribaldi Barbera d’Alba DOC, Piedmont, Italy 2017

百頁小唐菜

Poached Shanghai Brassica with Bean Curd Sheets

雲南野菌手擀麵

Braised Noodles with Yunnan Assorted Mushroom

椰皇玉露蛋白燉桃膠

Steamed Peach Gum and Egg White with Young Coconut Juice

港幣 HK\$780 per person 每位

港幣 HK\$920 per person with wine pairing 已包括配酒

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Forbes Lunch Menu 福布斯午餐

Selezione di Antipasti all’Italiana

Selection of Traditional Italian Antipasti
傳統意式頭盤

Prosecco DOCG, Bianca Vigna, Brut, Italy, NV (100ml)

O Or 或

Bisue Di Aragosta Con Creama Acida, Scalogno Ed Erba Cipollina

Lobster Bisque with Croutons, Creme Fraiche and Chives
意式龍蝦湯

Spaghetti alla Carbonara

Spaghetti in Traditional Carbonara Sauce
意大利粉伴傳統煙肉蛋汁

Salmon Norvegese Appena Scottato con Verdure di Stagione e Salsa al Franciacorta e Caviale

Pan-Seared Norwegian Salmon with Seasonal Vegetables, Franciacorta Sauce and Caviar
香煎挪威三文魚配時令蔬菜、白酒忌廉汁及魚子醬

Pinot Grigio, Banfi San Angelo, Toscana, Italy, 2019 (100ml)

O Or 或

Costolette di Agnello alla Scottadito con Patate Arrosto e salsa alle Erbe

Grilled Australian Lamb Chops with Roasted Potato and Mixed Herbs Sauce
香烤澳洲羊排伴香烤新薯及香草燒汁

Chianti Classico Riserva DOCG, Carpineto, Toscana, Italy, 2016 (100ml)

Selezione di Dessert dal Carrello

Selection from Dessert Trolley
特色甜品車

每位港幣 **HK\$688 per person**

每位港幣 已包括配酒 **HK\$856 per person with wine pairing**

The price is subject to 10% service charge.
以上價目另加一服務費。

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Forbes Seasonal Tasting Menu 福布斯廚師季節品嘗套餐

Asparagi Bianchi con Prosciutto Iberico 48 Mesi e Salsa Olandese

Poached Black Forest White Asparagus with 48 Months Spanish Ham with Hollandaise Sauce

德國黑森林白蘆筍伴 48 個月西班牙火腿配蛋黃醬

Barons de Rothschild, Brut, France (100 ml)

Zuppa di Asparagi Bianchi con Mazzancolle e Bottarga

Black Forest White Asparagus Soup with Tiger Prawns and Bottarga

德國黑森林白蘆筍湯配虎蝦及烏魚子

Cavatelli con Scampi e Pomodorini al Prezzemolo

Home-Made Cavatelli with New Zealand Scampi, Datterini Cherry Tomato and Parsley

自家製貝殼粉伴紐西蘭生淡水小龍蝦配香草番茄汁

Pinot Grigio, Banfi San Angelo, Toscana, Italy 2019 (100 ml)

Filetto di Sogliola con Salsa al Pinot Grigio, Asparagi Bianchi e Prezzemolo

Fillet of Dover Sole with Black Forest White Asparagus and Pinot Grigio Sauce

香煎龍脷柳伴德國黑森林白蘆筍配白酒汁

Fiano di Avellino, Ciropicariello, DOCG, Campania, Italy, 2018 (100ml)

Costoletta di Agnello Australiano alla Griglia con Asparagi Bianchi alla Milanese e Battuto di Aglio Acciughe e Limone

Grilled Austrian Lamb Chop with Black Forest White Asparagus Milanese Style with Garlic

Lemon and Anchovy Dressing

香烤澳洲羊排伴德國黑森林白蘆筍配蒜香檸檬及銀魚柳汁

Syrah, Craggy Range, Single Vineyard, Hawkes Bay, New Zealand 2017 (100 ml)

Classico Zabaglione al Marsala con Frutti di Bosco

Marsala Sabayon with Wild Berries

意式沙巴翁配野生雜莓

每位港幣 HK\$1,588 per person

每位港幣已包括配酒 HK\$1,988 per person with wine pairing

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Forbes Mini Kaiseki Menu 福布斯精緻懷石料理

Salad | 沙律

Hokkaido Salmon Roe Onion Salad with Grapefruit Vinegar Sauce

北海道三文魚籽洋蔥沙律配柚子醋

Appetizer | 前菜

Kyoto Bean Curd Skin | Aichiken Duck Breast | Okinawa Vinegar Sea Moss

Miyasakiken Baby Sweet Potato

京都鮮腐皮 | 愛知縣鴨胸 | 沖繩水雲酢物 | 宮崎縣蜜煮小番薯

Sashimi | 刺身

Ehimeken Red Tuna | Kyushu Yellow Tail | Tokushimaken Snapper

Hokkaido Botan Shrimp

愛媛縣金槍魚 | 九州油甘魚 | 九州櫻鯛 | 北海道牡丹蝦

Tempura | 天扶良

Local Shrimp | Hiroshimaken Oyster | Hokkaido Pumpkin |

Niigataken Maitake Mushroom

本地活蝦 | 廣島縣蠔 | 北海道南瓜 | 新潟縣舞茸菇

Teppanyaki | 鐵板燒

U.S. Creek Stone Farms Black Angus Sliced Beef with Garlic and Spring Onion

France Duck Liver with Homemade Red Wine Gravy Sauce

美國溪石農場安格斯牛肉薄燒 | 法國鴨肝配自家製紅酒燒汁

Shokuji | 食事

Tempura Egg Rice with Truffle Sauce Or Morikawa Plum Somen (Cold)

天婦羅蛋飯配黑松露醬 或 森川梅素麵 (冷)

Dessert | 甘味

Kyoto Almond Tofu with Tokachi Red Bean Paste

京都杏仁豆腐伴十勝紅豆

\$1,180 (一人前 | Per Person | 每位)

Special Price \$320

梵 艷 純米大吟釀 (300ml)

Born Tsuya Junmai Daiginjyo

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Forbes Mini Kaiseki Menu 福布斯精緻懷石料理

Appetizer 前菜

Fresh Bean Curd Skin with Salmon Roe, Okinawa Sea Mosses Vinegar Dish,
Shizuoka Tomato, Deep-fried Sakura Shrimp, Grilled Dried Silver Fish
鮮腐皮伴三文魚籽、沖繩水雲菜
靜岡縣番茄、炸櫻花蝦、燒白飯魚乾

Soup 吸物

Seafood Tea Pot Soup
海鮮土瓶蒸湯

Sashimi 刺身

Prime Tuna, Sliced Flounder, Botan Shrimp, Ark Shell
金鎗魚腹、平目魚薄切、牡丹蝦、赤貝

Simmered Dish 煮物

Eggplant, Spinach, Pumpkin and Sea Eel Simmered Dish
茄子、菠菜、南瓜、鰻魚

Tempura 天扶良

Prawn, Whiting Fish, Sweet Potato, Baby Corn, Cherry Tomato
活蝦、沙追魚、番薯、粟米芯、車厘茄

Teppanyaki 鐵板燒

Grilled Yellowtail with Teriyaki Sauce
汁燒油甘魚

Rice Set 食事

Kama Steamed Rice with Miyazaki Wagyu Beef
served with Miso Soup & Pickles
宮崎和牛釜飯
配 麵豉湯及香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

港幣 HK\$1,380 per person 每位

Including 2 glasses of Japanese Sake 包括享用清酒兩杯

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Podium Level 4, ifc mall, 8 Financial Street, Central, Hong Kong. 香港中環金融街 8 號國際金融中心商場 4 樓。